



CAFE SPIAGGIA

ZUPPE

ZUPPA DEL GIORNO
Soup of the day \$3.50

ZUPPA GRAN FARRO ALLA LUCCHESE
Lucca's classic bean soup \$3.50
with wheat kernels

ANTIPASTI

CALAMARI ALLA GRIGLIA
Tender grilled calamari and potatoes with
olive oil and lemon juice \$4.95

POLLO AL PESTO
Chicken salad with pesto, raisins,
and pine nuts \$5.50

BRUSCHETTA
Grilled Italian bread with garlic and olive oil,
topped with a tomato-basil salad \$4.50

INSALATA DI MARE
Scallops, mussels, shrimp, and calamari; lemon,
black olives, and extra-virgin olive oil \$5.95

CARPACCIO DI BUE
Very thin slices of raw beef, radicchio, grapefruit
segments, and extra-virgin olive oil \$5.95

ANTIPASTI DELL'ORTO
Assorted marinated vegetable antipasti.
Today's selection \$4.95/8.95

INSALATE

INSALATA ALLA CICERONE
Romaine lettuce with light anchovy-garlic
dressing \$4.50

INSALATA ALLA CAPRESE
Vine-ripened tomatoes with fresh
mozzarella and basil \$4.95

INSALATA DI FUNGHI, RUCOLA E PARMIGIANO
Delicate, nutty arugula with sliced mushrooms,
Parmesan shavings, and tangy lemon dressing
\$5.50

VERDURE CON MOZZARELLA
Grilled seasonal vegetables with fresh
mozzarella \$5.95/10.95

INSALATA CON FORMAGGIO DI CAPRA
Radicchio and arugula salad with baked
goat cheese \$4.95/8.95

Spiaggia Private Dining and Conference Center (located on 3rd floor) is ideal for private parties, meetings or corporate receptions. Your guests will enjoy exceptional service and superb Northern Italian cuisine. For information, please call (312) 280-3300.

PIZZE

SENZA FORMAGGI

Cheeseless pizza with grilled zucchini, garlic, sun-dried tomatoes, and a spicy chili oil

QUATTRO FORMAGGI

Four-cheese pizza with sun-dried tomatoes

MARGHERITA

Tomatoes, basil, and provolone

CALAMARI ALL'ARRABBIATA

Spicy calamari, tomatoes, black olives, capers, garlic, basil, provolone, and Romano

BOSCAIOLA

Wild mushrooms, prosciutto, and provolone

SALSICCIA D'ANITRA

Duck sausage, sage, and goat cheese

\$8.95

FARINACE

SPAGHETTINI AL CARTOCCIO

Spaghettini and scallops, clams, mussels, and calamari baked in parchment sack with white wine and herbs \$11.95

TAGLIATELLE CON RAGU VERO BOLOGNESE

Flat noodles with authentic Bolognese sauce of beef, prosciutto, and sausage meat \$9.95

PENNETTE CON RUCOLA

Small pasta quills with fresh tomato, arugula, and pressed ricotta cheese \$8.95

RISO CON ZUCCHINE, POMODORO E BASILICO

Warm arborio rice with zucchini, tomato, and basil \$7.50

GNOCCHI CON FUNGHI MISTI

Potato dumplings with a rich forest mushroom ragu \$9.50

RAVIOLETTI DI MAGRO GRATINATI

Ravioli filled with ricotta and parsley, browned in a creamy sage sauce \$10.50

BAVETTE CON COZZE E PORRI AL PREZZEMOLO

Linguini and fresh mussels with light sauce of leeks, parsley, and olive oil \$10.95

TORTIGLIONI ALL'AMATRICIANA

Ribbed pasta tubes in a zesty sauce of tomato, pork, onion, and spices \$9.95

ORECCHIETTE CON CIMA DI RAPE

Pasta coins with broccoli rabe, Parmesan, and fresh tomato sauce \$8.95

PIATTI PRINCIPALI

SALTIMBOCCA DI POLLO

Boneless chicken breast, sage, prosciutto, white wine, and vegetables \$11.95

OSSO BUCO

Braised veal shank, lemon zest, and vegetables \$13.95

SALMONE AL FORNO

Wood-roasted salmon with tomato and scallion salad \$16.95

SALSICCE PEPERONATA

Plump sausages with mushrooms, onions, bell peppers, and wine sauce \$9.95

POLLO AL MATTONE

Cornish hen roasted golden brown under a brick in natural juices; rosemary potatoes \$10.95

VINI SPUMANTI

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| 1. N.V. Collavini "Il Grigio" Brut, Friuli-Venezia Giulia | \$19 |
| 2. N.V. Berlucchi "Cuvee Imperiale" Brut, Lombardia (375ml) | \$27 |
| 3. N.V. Martini & Rossi Brut Riserva "Montellera", Piemonte | \$39 |

VINI BIANCHI

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| 4. 1991 Chardonnay, Zemmer, Trentino-Alto Adige | \$25 |
| 5. 1991 Pinot Grigio, Pravini, Trentino-Alto Adige | \$18 |
| 6. 1991 Pinot Bianco, Pierpaolo Pecorari, Friuli-Venezia Giulia | \$29 |
| 7. 1991 Tocai Friulano, Sant'Elena, Friuli-Venezia Giulia | \$33 |
| 8. 1991 Bianco di Custoza, Cavalchina, Veneto | \$23 |
| 9. 1991 Vernaccia di San Gimignano, Geografico | \$27 |
| 10. 1991 Libaio, Ruffino, Toscana | \$17 |
| 11. 1991 Orvieto Classico Amabile, Vaselli, Umbria | \$19 |
| 12. 1991 Torre di Giano Bianco, Lungarotti, Umbria | \$24 |

VINO ROSATO

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| 13. 1991 Rosato del Toson d'Oro, Castello di Ama, Toscana | \$19 |
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VINI ROSSI

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| 14. 1989 Pinot Nero, Colterenzio, Trentino-Alto Adige | \$27 |
| 15. 1991 Merlot, Lagaria, Trentino-Alto Adige | \$19 |
| 16. 1986 Amarone Classico, Remo Farina, Veneto | \$29 |
| 17. 1989 Barbera d'Asti Superiore, Michele Chiarlo, Piemonte | \$23 |
| 18. 1986 Barolo, Fontanafredda, Piemonte | \$35 |
| 19. 1991 Chianti, le Ginestre | \$18 |
| 20. 1988 Montepulciano d'Abruzzo, Cantina Zaccagnini, Abruzzo | \$25 |
| 21. 1991 Avellano, Mastroberardino, Campania | \$29 |
| 22. 1986 Cannonau d'Alghero, Sella & Mosca, Sardegna | \$27 |

We will be pleased to show you Spiaggia's wine list for additional selections

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A SIGNATURE OF THE LEVY RESTAURANTS

A 17% gratuity will be added to checks of parties of six or more.